

### **Certificate of Analysis**

| Product Name    | Royal Jelly Extract | Batch Number                     | 4414501       |
|-----------------|---------------------|----------------------------------|---------------|
| Specification   | 5%                  | Expiry Date                      | November 2022 |
| Plant Part Used | Royal jelly         | <b>Active Ingredient Markers</b> | 10-HAD        |

| Analysis Items           | Specifications                                       | Results  | Test Methods    |
|--------------------------|--|----------|-----------------|
| Organoleptic             |  |          |                 |
| Appearance & Color       | Fine off-white or light yellow powder                | Conforms | Visual          |
| Odor & Taste             | Characteristic                                       | Conforms | Organoleptic    |
| Solubility               | Partially soluble in water                           | Conforms | Visual          |
| Marker Compounds         |  |          |                 |
| Assay                    | NLT 5% 10-HDA  | 5.12%    | HPLC            |
| Physical Characteristics |  |          |                 |
| Mesh Size                | NLT 95% through 100 mesh                             | Conforms | 100 Mesh Screen |
| Bulk Density             | 0.45-0.65g/ml  | Conforms | CP2015          |
| Other                    |  |          |                 |
| Chloramphenicol          | NMT 0.3ppb   | Conforms | USP             |
| 5-Nitufuran              | NMT 0.5ppb   | Conforms | USP             |
| Heavy metals             |  | ·        |                 |
| Total Heavy Metals       | NMT 10ppm  | Conforms | CP2015          |
| Microbiological Tests    |  |          |                 |
| Total Plate Count        | NMT 10,000cfu/g                                      | Conforms | GB.4789.2       |
| Total Yeast & Mold       | NMT 1000cfu/g  | Conforms | GB.4789.15      |
| E. Coli                  | Negative   | Conforms | GB.4789.38      |
| Salmonella               | Negative   | Conforms | GB.4789.4       |
| Staphylococcus           | Negative   | Conforms | GB.4789.10      |
| GMO                      | Non-GMO  |          |                 |
| Vegan Suitability        | Yes  |          |                 |
| Storage                  | Store in a well-closed container away from moisture. |          |                 |



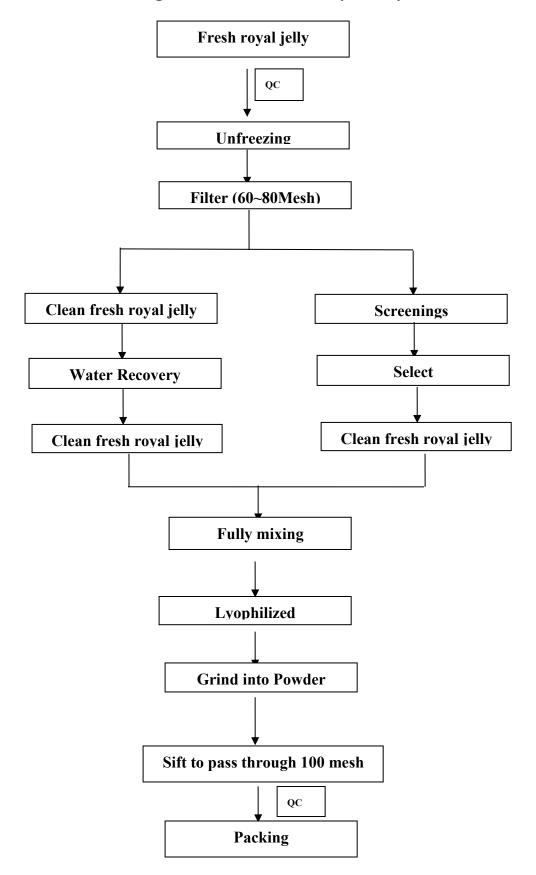
# **Allergen Statement**

### Product: Royal Jelly Extract 5%

| Reference:                          |                     |         |
|-------------------------------------|---------------------|---------|
| Category of food allergen           | Presence (Yes / No) | Comment |
| Celery (deleriac) and derivatives   | No                  |         |
| Egg's and derivatives               | No                  |         |
| Milk and derivates                  | No                  |         |
| Peanut and derivates                | No                  |         |
| Soybean / Soya bean and derivatives | No                  |         |
| Sulfites (concentration > 10 mg/kg) | No                  |         |
| Wheat (gluten)                      | No                  |         |
| Dairy(lactose) and derivatives      | No                  |         |
| Seafood and derivatives             | No                  |         |
| Sesame and derivatives              | No                  |         |
| Treenuts and derivatives            | No                  |         |
| Crustaceans and derivatives         | No                  |         |
| fish and derivatives                | No                  |         |
| Molluscs and derivatives            | No                  |         |
| Lupin and derivatives               | No                  |         |
| Mango and derivatives               | No                  |         |
| Mustard and derivatives             | No                  |         |
| Kiwi and derivatives                | No                  |         |



### Manufacturing Process Sketch Of Royal Jelly Powder





# **NON-GMO & VEGAN STATEMENT**

WE, MADAR CORPORATION, CERTIFY THAT THE PRODUCT: ROYAL JELLY EXTRACT 5% 10-HDA

- IS 100% NATURAL EXTRACT POWDER AND GMO FREE PRODUCTS.

- IS NOT SUITABLE FOR VEGANS.



# **Material Safety Data Sheet**

| 1. PRODUCT NAME AND COMPANY IDENTIFICATION |  |  |
|--|--|--|
| Product Name:                              | Royal Jelly Powder 5% 10-HDA                                   |  |
| Product Use:                               | Food addition, etc.  |  |
| Company Name:                              | MADAR Corporation Limited                                      |  |
| Company Address:                           | 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, |  |
|  | SP6 1PA  |  |
| Date Issued:                               | 2/06/2020  |  |
| Emergency Telephone Number:                | +44 1425 655555 (during office hours)                          |  |

| 2. COMPOSITION/INGREDIENT INFORMATION |  |  |
|---------------------------------------|--|--|
| Chemical Identity:                    | Royal Jelly Powder                             |  |
| Hazardous Components:                 | None   |  |
| Exposure Limits:                      | N/A  |  |
| CAS #:                                | 8031-67-2                                      |  |
| 3. HAZARDS IDENTIFICATION             |  |  |
|                                       | • Eyes   |  |
| Routes of Entry:                      | <ul><li>Inhalation</li><li>Ingestion</li></ul> |  |
| Eye Contact:                          | Slight Irritant                                |  |
| Skin Contact:                         | Not hazardous                                  |  |
| Ingestion:                            | Not hazardous                                  |  |
| Inhalation:                           | Slight Irritant                                |  |

| 4. FIRST AID MEASURES                                   |  |
|---|--|
| Eyes:   | Flush with plenty of water or eye wash solution for 15 minutes.<br>Get medical attention if irritation persists.   |
| Skin:   | Wash with soap and water - get medical attention if irritation occurs.   |
| Ingestion:  | Do not induce vomiting unless directed to do so by medical<br>personnel. Never give anything by mouth to an unconscious<br>person. If large quantities of this material are swallowed, call a<br>physician immediately. Loosen tight clothing such as a collar, tie,<br>belt or waistband. |
| Inhalation:   | Remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention.   |
| Medical Conditions Generally<br>Aggravated by Exposure: | None   |



| 5. FIRE FIGHTING MEASURES                         |   |
|---|---|
| Flash Point (Method Used):                        | Not Established   |
| Flammable Limits                                  | LEL: Not Established<br>UEL: Not Established  |
| Auto Ignition Temperature:                        | Not Available   |
| Hazardous Combustion Products:                    | None  |
| Conditions Under Which Flammability               | May be combustible at high temperatures.  |
| Could Occur:                                      | Dry Chemical  |
|   | Carbon Dioxide  |
| Extinguishing Media:                              |   |
| Special Firefighting Procedures:                  | <ul> <li>Note: Do not use water except to cool containers.</li> <li>Combustible material. Limit the spread of oil.</li> <li>Use air supplied equipment for fighting interior fires.</li> <li>Cool fire exposed containers with water spray.</li> </ul>                                      |
| Unusual Fire & Explosion Hazards:                 | Organic dusts can form explosive mixtures in air.   |
|   |   |
| 6. ACCIDENTAL RELEASE MEASURES                    |   |
| Personal Protection:                              | Use appropriate respiratory protection to avoid breathing casual vapors.  |
| Environmental Protection:                         | Notify authorities if large amounts of product enters sewer.  |
| Methods for Cleaning Up:                          | <ul> <li>Absorb onto an inert, absorbent substrate and sweep up.</li> <li>Wash area with soap and water. Area may be slippery; take precautions.</li> </ul>   |
| 7. HANDLING AND STORAGE                           |   |
| Handling  |   |
| Safe Handling:                                    | <ul> <li>Wear safety glasses.</li> <li>Keep away from oxidizing agents, excessive heat and sources of ignition.</li> </ul>  |
| Storage   |   |
| Requirements for Storage Areas and<br>Containers: | Store in a cool, dry location, in a sealed container in a well ventilated area.   |
| 8. EXPOSURE CONTROL/PERSONAL P                    | ROTECTION   |
| Engineering Controls:                             | Use process enclosures, local exhaust ventilation, or other<br>engineering controls to keep airborne levels below<br>recommended exposure limits. If user operations generate<br>dust, fume or mist, use ventilation to keep exposure to<br>airborne contaminants below the exposure limit. |
| Personal Protection                               |   |
| Eye:  | Safety glasses should be worn.  |
| Skin/Body:  | Lab coats and gloves may be worn.   |
| Respiratory:                                      | Not needed under normal conditions of use. Use adequate ventilation or NIOSH-approved respiratory devices if required for application   |
| Ventilation:                                      | for application.<br>Handle in well ventilated areas.  |
|   |   |

| Other:                 | Evaluate need based on application. Slip proof shoes may be<br>worn where spills may occur. |
|------------------------|---|
| Work/Hygiene Practice: | Normal work and hygiene practices for handling non-hazardous liquid material.               |

| 9. PHYSICAL AND CHEMICAL PROPERTIES Physical |                           |  |
|--|---------------------------|--|
| State:                                       | Powder                    |  |
| Color:                                       | Off-white or light yellow |  |
| Odor:  | Characteristic            |  |
| Specific Gravity (H2O = 1):                  | Not Available             |  |
| Acid Value: (% oleic)                        | Not Available             |  |
| Vapor Pressure (mm Hg.):                     | Not Available             |  |
| Vapor Density (AIR = $1$ ):                  | Not Available             |  |
| Flash Point:                                 | Not Available             |  |
| Boiling Point:                               | Not Available             |  |
| Melting Point:                               | N/A                       |  |
| Evaporation Rate:                            | N/A                       |  |
| Solubility in Water:                         | N/A                       |  |
|  |                           |  |

| 10. STABILITY AND REACTIVITY              |   |
|---|---|
| Stability:                                | Stable  |
| Conditions to Avoid:                      | Avoid excessive heat                                  |
| Incompatibility (Materials to Avoid):     | Avoid strong oxidizers                                |
| Hazardous Decomposition or<br>Byproducts: | None (Thermal decomposition products are H2O and CO2) |
| Hazardous Polymerization:                 | Will Not Occur  |

| 11. TOXICOLOGICAL INFORMATION                           |   |
|---|---|
| Signs and Symptoms of Exposure:                         | Not Available   |
| Toxicity Data:  | Not Available   |
| Medical Conditions Generally<br>Aggravated by Exposure: | None  |
| Irritancy:  | Skin: Not expected to be an irritant<br>Eyes: Slight irritant |
| Carcinogenicity:  | Not Available   |
| Reproductive Toxicity:                                  | Not Available   |
| Teratogenicity:   | Not Available   |
| Mutagenicity:   | Not Available   |
| Name of toxicologically synergistic products:           | N/A   |
| Γ   |   |

| 12. ECOLOGICAL INFORMATION  |  |
|-----------------------------|--|
| Ecological Information:     | No ecological hazards are associated with this product.                                    |
|                             |  |
| 13. DISPOSAL CONSIDERATIONS |  |
| Waste Disposal Methods:     | Do not put into sewer lines. Dispose of according to local, state and federal regulations. |



| 14. TRANSPORT INFORMATION  |               |         |               |                        |  |  |
|----------------------------|---------------|---------|---------------|------------------------|--|--|
| DOT Classification:        | Not regulated |         |               |                        |  |  |
| IATA:                      | Not regulated |         |               |                        |  |  |
| IMDG:                      | Not regulated |         |               |                        |  |  |
|                            |               |         |               |                        |  |  |
| 15. REGULATORY INFORMATION |               |         |               |                        |  |  |
| HMIS Classification:       | Health: 1     | Fire: 1 | Reactivity: 0 | Personal Protection: a |  |  |

#### 16. ADDITIONAL INFORMATION

This information is provided for documentation purposes only. This product is not considered hazardous.

The complete range of conditions or methods of use are beyond our control therefore we do not assume any responsibility and expressly disclaim any liability for any use of this product. Information contained herein is believed to be true and accurate however, all statements or suggestions are made without warranty, expressed or implied, regarding accuracy of the information, the hazards connected with the use of the material or the results to be obtained from the use thereof. Compliance with all applicable federal, state, and local laws and local regulations remains the responsibility of the user.

This safety sheet cannot cover all possible situations which the user may experience during processing. Each aspect of your operation should be examined to determine if, or where, additional precautions may be necessary. All health and safety information contained in this bulletin should be provided to your employees or customers.



## **Specification Sheet**

| Droduct Nomo | Roval Jelly Extract | Diant Dant Lload | Roval Jelly |
|--------------|---------------------|------------------|-------------|
| Product Name | Royal Jelly Extract | Plant Part Used  | Koyai Jeny  |

| Analysis Items           | Specifications   | Test Methods    |  |  |  |
|--------------------------|--|-----------------|--|--|--|
| Organoleptic             |  |                 |  |  |  |
| Appearance & Color       | Fine off-white or light yellow powder  | Visual          |  |  |  |
| Odor & Taste             | Characteristic   | Organoleptic    |  |  |  |
| Solubility               | Partially soluble in water   | Visual          |  |  |  |
| Marker Compounds         |  |                 |  |  |  |
| Assay                    | NLT 5% 10-HDA  | HPLC            |  |  |  |
| Physical Characteristics |  |                 |  |  |  |
| Mesh Size                | NLT 95% through 100 mesh   | 100 Mesh Screen |  |  |  |
| Bulk Density             | 0.45-0.65g/ml  | CP2015          |  |  |  |
| Heavy metals             |  |                 |  |  |  |
| Total Heavy Metals       | NMT 10ppm  | CP2015          |  |  |  |
| Microbiological Tests    |  |                 |  |  |  |
| Total Plate Count        | NMT 10,000cfu/g  | GB.4789.2       |  |  |  |
| Total Yeast & Mold       | NMT 1000cfu/g  | GB.4789.15      |  |  |  |
| E. Coli                  | Negative   | GB.4789.38      |  |  |  |
| Salmonella               | Negative   | GB.4789.4       |  |  |  |
| Staphylococcus           | Negative   | GB.4789.10      |  |  |  |
| Packing and Storage      | Packed in sealed aluminum foil bags lined with plastic seal or sealed double plastic bags. |                 |  |  |  |
|                          | Store in a well-closed container away from moisture.                                       |                 |  |  |  |
| Shelf Life               | 2 years if sealed and store away from direct sun light.                                    |                 |  |  |  |



## TECHNICAL DATA SHEET OFROYAL JELLY EXTRACT 5% (TDS)

| TDS Format for Herbal Active   | Documentation required   |  |  |
|--|--|--|--|
| 3.2.S.1. General Information<br>3.2.S.1.1. Nomenclature                    | Royal Jelly Extract  |  |  |
| Royal Jelly Extract  | Source of leaves<br>Royal Jelly Extract from Royal jelly   |  |  |
| 3.2.S.1.2. Structure<br>Physical form                                      | Powder   |  |  |
| Description of the constituents with known therapeutic activity or markers | C10H18O3<br>10-HDA   |  |  |
| 3.2.S.1.3. General properties  | Substance:<br>[source] from royal Jelly<br>[Chemical composition] 10-HDA.<br>Herbal preparations properties:<br>1、Physical Properties<br>Boiling Point /<br>Igniting point /<br>Igniting point /<br>Flash Point /<br>Explosion Point /<br>Bulk Density 0.3-0.8g/ml<br>Solubility Partially soluble in water<br>2、Chemical Properties: Typical properties of royal<br>Jelly Extract<br>Form :Fine Powder<br>Color : off white or light yellow powder<br>Odor : Characteristic |  |  |

| 3.2.S.2. Manufacturer (s)<br>3.2.S.2.1. Manufacturer of raw material | CONFIDENTIAL   |
|--|--|
| 3.2. S.2.2. Description of critical steps and Intermediates          | OPEN PART: Only flow chart and schematic<br>Information: See appendix 1<br>Detailed information included in restricted<br>part of the EDMF |
| 3.2.S.2.3. Control of materials                                      | Detailed information included in restricted part of the EDMF   |
| 3.2.S.2.4. Control of critical steps and Intermediates               | OPEN PART: Only flow chart and schematic<br>Detailed information included in restricted<br>part of the EDMF                                |
| 3.2.S.2.5. Process validation and/or Evaluation                      | Detailed information included in restricted part of the EDMF   |
| 3.2.S.2.6. Manufacturing process<br>Development                      | Detailed information included in restricted part of the EDMF   |

| 3.2.S.3. Characterization<br>3.2.S.3.1. Elucidation of structure and<br>other characteristics | The royal jelly is a kind of special milk - like substance<br>secreted by the head nutrition gland ( tongue gland and<br>jaw ) of 5 - 15 days old worker bee used for feeding queen<br>bee and larva, also known as bee milk, royal jelly and the<br>like .[1]<br>royal jelly contains rich nucleic acid .If the content of<br>nucleic acid in the human body is insufficient, it will affect<br>the division of cells, cause cell defects, slow protein<br>synthesis, and lead to body damage, pathological changes,<br>aging.Taking royal jelly is one of the best ways to get<br>ribonucleic acid. It can make the nucleic acid in the human<br>body be replenished, thus delaying the aging process and<br>prolonging the life span of human beings. The theory of<br>free radical senescence holds that human aging is due to the<br>excessive production and accumulation of free radicals in<br>human body. Only by eliminating these excessive free<br>radicals can health be guaranteed.[2] |
|---|--|
| 3.2.S.3.2. Impurities   | Potential impurities arising during the production and<br>purification<br>Analytical test procedures and their limits if detection<br>Conclusions  |
| 3.2.S.4. Control of drug substance<br>3.2.S.4.1. Specification                                | Specification for extraction substance and according the specification   |
| 3.2.S.4.2.Analytical procedure  | Description of the methods used to obtain the specification (when possible according to European Pharmacopoeia) HPLC   |
| 3.2.S.4.3. Batch analysis   | Three COA for Herbal drug, for the production intermediates and for the herbal preparations taking into account the traceability between them.   |
| 3.2.S.4.4. Justification of specification   | 5% 10-HDA  |
| 3.2.S.5.Reference standards of material   | Certificates for the standards used in the analytical determinations CHP2015   |
| 3.2.S.6. Container closure system   | Certificate of analysis for the material used as<br>Container<br>pharmaceutical grade  |
| 3.2.S.7. Stability  |  |

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| 3.2.S.7.1.<br>conclusion | Stability summ                      | ary and    | Stability conditions and parameters (ICH)         Normal         Evaluation of the result and proposed period         of validity.         Parameters measured:         -Physical appearance         Fine off white or light yellow powder         -Assay HPLC         NLT 5% 10-HDA         -Microbiology         Total Plate Count       NMT 10,000cfu/g         E. Coli       Negative         Salmonella       Negative         Stability       Negative |  |  |  |
|--------------------------|-------------------------------------|------------|--|--|--|--|
|                          | st-approval stability<br>commitment | / protocol | I Do you have a test program on-going for a<br>longer period? At least for one batch<br>Stability data of one batch See appendix   |  |  |  |

29/06/20

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### Appendix

| Analysis Items/  | Feb 07, 2015      | May 07, 2015      | Aug 05, 2015       | Nov 04, 2015         | Feb 05, 2016      | Aug 06, 2016   | Feb 05, 2017    |
|------------------|-------------------|-------------------|--------------------|----------------------|-------------------|----------------|-----------------|
| Test Date        | ,                 | 5 /               | U ,                | ,                    | ,                 |                | ,               |
| Appearance &     | Fine off-white    | Fine off-         | Fine off-          | Fine off-white       | Fine off-         | Fine off-white | Fine off-white  |
| Color            | or light yellow   | white or light    | white or light     | or light yellow      | white or light    | or light       | or light yellow |
|                  | powder            | yellow            | yellow             | powder               | yellow            | yellow         | powder          |
|                  |                   | powder            | powder             |                      | powder            | powder         |                 |
| Odor & Taste     | Characteristic    | Characteristic    | Characteristic     | Characteristic       | Characteristic    | Characteristic | Characteristic  |
| (Characteristic) |                   |                   |                    |                      |                   |                |                 |
| Heavy Metals     | NMT10ppm          | NMT 10ppm         | NMT 10ppm          | NMT 10ppm            | NMT 10ppm         | NMT 10ppm      | NMT 10ppm       |
| (NMT 100ppm)     |                   |                   |                    |                      |                   |                |                 |
| Assay (NLT 5%    | 5.03%             | 5.02%             | 5.01%              | 5.01%                | 5.02%             | 5.02%          | 5.01%           |
| 10-HDA)          |                   |                   |                    |                      |                   |                |                 |
| Total Plate      | NMT               | NMT               | NMT                | NMT                  | NMT               | NMT            | NMT             |
| Count (NMT       | 10,000cfu/g       | 10,000cfu/g       | 10,000cfu/g        | 10,000cfu/g          | 10,000cfu/g       | 10,000cfu/g    | 10,000cfu/g     |
| 10,000cfu/g)     |                   |                   |                    |                      |                   |                |                 |
| Total Yeast &    | N,MT              | N,MT              | N,MT               | N,MT                 | N,MT              | N,MT           | N,MT            |
| Mold (NMT        | 1000cfu/g         | 1000cfu/g         | 1000cfu/g          | 1000cfu/g            | 1000cfu/g         | 1000cfu/g      | 1000cfu/g       |
| 1000cfu/g)       |                   |                   |                    |                      |                   |                |                 |
| E. Coli          | Negative          | Negative          | Negative           | Negative             | Negative          | Negative       | Negative        |
| (Negative)       |                   |                   |                    |                      |                   |                |                 |
| Salmonella       | Negative          | Negative          | Negative           | Negative             | Negative          | Negative       | Negative        |
| (Negative)       |                   |                   |                    |                      |                   |                |                 |
| Staphylococcus   | Negative          | Negative          | Negative           | Negative             | Negative          | Negative       | Negative        |
| (Negative)       |                   |                   |                    |                      |                   |                |                 |
| Packing and      |                   |                   |                    | lastic seal or seale | ed double plastic | bags.          |                 |
| Storage          | Store in a well-c | losed container a | way from moist     | ure                  |                   |                |                 |
| Shelf Life       | 2 years if sealed | and store away    | from direct sun li | ght.                 |                   |                |                 |

#### **References:**

(1) 方国桢. 蜂王浆成分及其分析方法研究进展. 中国乳品工业, 1994,6:2-4。

(2) 蔡柳,林亲录,蜂王浆的研究进展,中国食物与营养。2007,8:20-22.